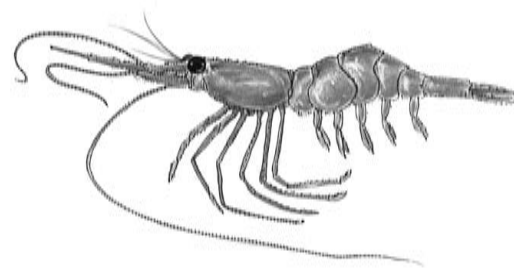


Common Mistakes in HACCP



SSOP—Sanitation Standard Operating Procedure

Disclaimer: This information is intended to supplement Hazard Analysis and Critical Control Point training, which is available through the Sea Grant Marine Advisory Program at www.uaf.edu/map/haccp.html. Regulations are occasionally changed and subject to interpretation by consumers and agencies.

#1 Not Having a Written SSOP

The federal regulation says you should have a written sanitation plan, and the Alaska regulation says you shall have a plan. Neither one says you shall have a written plan (note the difference between “should” and “shall”) but it’s pretty clear that you should.

#2 Not Keeping Sanitation Records

Both the federal and the Alaska regulations require that you keep sanitation monitoring records.

#3 Not reading the regulation

You can find SSOP requirements at www.cfsan.fda.gov/~lrd/searule3.html—it’s CFR 21, part 123, section 11.

#4 Not including the eight points

A typical sanitation plan is a list of equipment and areas to help your cleaning crew be efficient. This would address no. 2 of the eight points. Your sanitation plan also needs to address the other seven points.

#5 Ignoring additional aspects of water safety

It’s easy to claim that your process water is safe if you have a valid disinfection program, but don’t forget that you’ll need to check periodically (and keep records) that no cross connections have arisen and that you have adequate back-flow prevention devices where necessary. Another commonly forgotten area of water safety is production, storage, and delivery of ice.

#6 Ignoring your SSOP

The whole point of having a sanitation plan is to help make sure your plant gets cleaned to your standards. Your SSOP is a method of expressing your intentions to your employees and a method of your employees responding to you. If the plan doesn’t match the procedures in the plant or the records are grudgingly kept only because they are required, it’s pretty much a waste of time.

#7 Not updating

Your SSOP should reflect what you actually do in the plant. You should have the person who is in charge of cleaning go through the SSOP periodically to check that they are actually doing what is in the plan, which includes keeping current the brands and instructions for the cleaning chemicals you use.

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